



Professional Candy & Deep Fry THERMOMETER

INSTRUCTIONS

This thermometer is designed to help you make superior candy, jelly, and fried foods. The body and attachment clip are made of stainless steel for safety and durability. The bottom of this thermometer's glass column is also enclosed in stainless steel to prevent it from touching hot surfaces that might cause inaccurate readings.

A. Candy:

Candy making requires precise temperature control for best results. Syrup temperature does not increase at an even rate as water does when it is heated. Syrup will "pause" at certain temperatures as it heats. Thus, it is important to observe the temperature at all times when heating candy syrup.

B. Deep Frying:

For best results:

1. Make sure that the oil is at the correct temperature before adding food. NOTE: Add food carefully to avoid splattering hot oil.
2. Make sure that enough oil is used. When food is added, it will lower the temperature of the oil. Smaller quantities of oil will cool more quickly than larger quantities of oil. Oil at too low of a temperature will be absorbed into the food, making it soggy.
3. Add food at room temperature if possible. Cold food will lower the oil temperature more than food at room temperature.
4. When cooking in batches make sure that the oil has a chance to return to the correct temperature before adding more food.

Important: Water boils at 212°F at sea level. At high elevations water will boil at lower temperatures. To compensate, note the temperature at which water boils and subtract that amount from the recipe temperature. For example: if water boils at 206°F, subtract 6 degrees from the intended temperature, to determine the adjusted temperature.

Caution: This thermometer has a glass column. Let it cool while either clipped to the pot or place it on a dry cloth. DO NOT set a hot thermometer on a cold or wet surface. Thoroughly clean the thermometer after it has cooled.

STAGE	TEMPERATURE RANGE
Thread	230° to 234°F
Soft Ball	234° to 240°F
Firm Ball	244° to 248°F
Hard Ball	250° to 266°F
Soft Crack	270° to 290°F
Hard Crack	300° to 310°F
Caramelize	315° to 338°F

**FREE 23-page booklet on
"TEMPERATURE - THERMOMETER - TIPS."**
Send a self-addressed stamped envelope to
CDN Customer Service
PO Box 10947, Portland, OR 97296.

5 Year Limited Warranty: Any instrument that proves to be defective in material or workmanship within five years of original purchase will be repaired or replaced without charge upon receipt of the unit prepaid at the address listed to the right. This warranty does not cover damage in shipment or failure caused by tampering, obvious carelessness or abuse.

Model TCG400

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